



# Lemon Cheesecake

**25'**

Hands on

**6 hours'**

Hands off

**5'**

Cook Time

**8-10**

Portion(s)

**3**

Difficulty



## Method

### For the base

- Position the oven rack to the middle level. Preheat the oven to 180\* C (350\* F) Fan.
- Pulse the sandwich cookies in a food processor, until they become crumbs. Add the butter and the lemon zest and pulse until completely combined.
- Press the mixture into a round 23 cm cake pan.
- Bake for about 3-5 minutes, until the base becomes firm and golden brown. Allow to cool for at least 30 minutes.

### For the lemon curd

- While the base is cooling, prepare the lemon curd. Mix the egg, egg yolk, sugar and salt in a small pan. Add the lemon juice and cook for about 3 minutes over medium to low heat. Stir constantly, until the mixture thickens and looks like a pudding.
- Remove from heat and add the butter and heavy cream. Pass the mixture through a sieve and drip into a bowl. Refrigerate until completely chilled.

### For the filling

- In a small bowl, add the lemon juice and the gelatin sheets. Let them soak for about 5 minutes, until the gelatin softens.
- Place the bowl in the microwave for 30" set at 800 watts, until the gelatin sheets dissolve completely and small bubbles start to form around the edges of the mixture. Set aside.
- Beat the cream cheese, sugar and salt in a mixer, for 2 minutes on medium heat, until smooth and creamy.
- Slowly add the heavy cream and beat for another 2 minutes or until the mixture starts to become fluffy. Add the gelatin mixture and ¼ cup of the lemon curd. Beat for 3 minutes on medium to high speed, until light and fluffy.
- Pour the mixture over the base and smooth the top with a knife.
- Use the remaining lemon curd to make horizontal lines, parallel to one another over the top of the cheesecake. Now, use a knife to make vertical lines over the horizontal ones, in this way creating small square shapes or what is called a marble effect, with the lemon curd.
- Refrigerate for at least 6 hours. Remove from cake pan and serve.

## Ingredients

### For the base

- 10 sandwich cookies, with lemon , broken up into small pieces
- 2 tablespoon(s) butter, unsalted, melted
- 1 teaspoon(s) lemon zest, of 1 lemon

### For the lemon curd

- 1 egg
- 1 egg yolk
- 50 g granulated sugar
- 1 pinch salt
- 2 tablespoon(s) lemon juice, of 1 lemon
- 1 tablespoon(s) butter, unsalted
- 1 tablespoon(s) heavy cream 35%

### For the filling

- 60 g lemon juice, of 2 lemons
- 3 g gelatin sheets
- 600 g cream cheese, cut into 2 cm pieces and softened
- 150 g granulated sugar
- 1 pinch salt
- 300 g heavy cream 35%, at room temperature

## Διατροφικός πίνακας

### Nutrition information per portion

345 Calories (kcal)	18.0 Total Fat (g)	11.0 Saturated Fat (g)	35.0 Total Carbs (g)
17%	26%	55%	13%
29.0 Sugars (g)	11.0 Protein (g)	0.8 Fibre (g)	0.84 Sodium (g)
32%	22%	3%	14%